

# THE CURE

KOSHER STYLE

**Matzo Ball Soup** 7

**Turkey on Challah** 10

**Cure Bagel** 13  
with choice of smoked fish (salmon, sable, sturgeon, all 3)

**Corned Beef, Rye Mustard** 12

**BREADS**  
Rye, Rich Challah, Pan de Mie, Supermarket White, Bagels

**Adam's Special Coke Float** 7

**Mini Potato Knishes** 7

**Pastrami, Rye, Mustard** 12

**Aromatic Chicken Salad** 12  
(mixed to order) poached tenders, roasted fennel, red and green grapes, fennel pollen, toasted walnuts, tarragon, yogurt dressing

**Side of smooth liva** 3  
with sandwich

**MUSTARDS**  
Dijon, Yellow, Brown, Whole Grain

\* We use the jams and marmalades of Robert Lambert (for sale also, just ask)

**MAYONNAISE**  
Hellmans, Dukes, Kewpie

**& a**



THIS IS OUR IDEA OF WHAT A DELI SHOULD BE... CHOOSE YOUR OWN ADVENTURE!

**SALADS**

- Market Salad** 4
- Truffle Beet Salad** 7  
truffled ricotta, smoked almonds, wild baby arugula, truffle dressing
- Wasabi Potato Salad** 10  
with sashimi.

**SIDES**

- Thin Fries** 3.5
- Smushed Potatoes** 4.5  
dutch yellow creamers, double fried
- Sweet Potato Fries** 3.5
- Tempura Onion Rings** 3.5
- Pickle Plate** 5

**CONDIMENTS**

- Umami Ketchup**
- Mustard Spread**
- House Spread**
- Garlic Aioli**
- Kombu Relish**
- Jalapeño Ranch**

SECRET MENU



**UMAMI BURGER**

THE 5TH TASTE

**Truffle Burger** 10  
house made truffle cheese, truffle glaze

**Umami Burger** 10  
shiitake mushrooms, caramelized onions, roasted tomato, parmesan crisp, umami ketchup

**Hatch Burger** 10  
4 types of green chiles, house made American cheese spice up your life

**Cali Burger** 10  
butter lettuce, slow-roasted tomato, house spread, house made american cheese, caramelized onions

**Manly Burger** 11  
beer-cheddar cheese, smoked-salt onion strings, bacon lardons

**Port & Stilton Burger** 10  
blue cheese, port-caramelized onions

**The Greenbird** 12  
shelton farms turkey, crushed avocado, green cheese, butter lettuce, sprouts, green goddess

**Earth Burger** 12  
mushroom and edamame patty, white soy aioli, truffled ricotta cheese, cipollini onions, butter lettuce, slow roasted tomato

**Pastrami-mami Burger** 12  
thick slice of pastrami, kombu relish, dijon mustard, and white american cheese

**Ahi Tuna Burger** 15  
hand chopped ahi tuna, crushed avocado, gingered pickles, wasabi flake

**Shrimp Burger with Yuzu-Kosho** 13  
wild shrimp patty with japanese spices

MEATS TO GO...  
coming soon!

**EAT**



**FRIED SNACKS**  
(100% lard fried)

- Pork Corn** 3  
popcorn, juniper & rosemary
- Cone O' Cracklins** 5  
sherry vinegar & sage
- Crispy Pigs Ears** 7  
parsely, lemon & brainaise
- French Fries** 5  
ham puree
- PIGG Style Fries** 10  
pickled peppers, ham puree & brainaise

**CURED**

- SPAIN (Fermin)**
  - Iberico de Bellota lomo** 25
  - Iberico de Bellota paletta** 25
  - Jamon Iberico** 28
  - Jamon Iberico de Bellota Serrano** 40
- US**
  - La Quercia Berkshire** 17  
(Norwalk, IO)
  - Johnston Mangalitsa** 24  
(Smithfield, NC)
  - Finchville** 10  
(Finchville, KY)
  - Benton's 14 Month Unsmoked** 18
  - Benton's 14 Month smoked** 18  
(Madisonville, TN)
  - Broadbent** 19  
(Kuttawa, KY)
  - Surryano** 17  
(Surry, VA)
  - Burgers Ozark** 18  
(California, MO)

**ITALY**

- Prosciutto San Danielle** 16
- Prosciutto de Parma** 17
- Around the World in 8 Hams!**
- \* **PIGG picks** 60
- \* **Chef's picks** 75
- RAW**
  - Iberico de Bellota Crudo** 18
  - Boccalone Iberico Lardo** 18  
& seasonal fruit

\* Whole roasted pork shoulder & accompaniments (4-6 people, reservation required)(market price)

**CANNED**

- Pork in a Can** 14  
pork riellette
- Pork in a Can** 12  
whipped Lardo
- COOKED**
  - Pork Liver Pâté** 12  
& orange marmalade
  - Country Pâté** 15  
pistachios & green peppercorn

**SANDWICHES**

- Country Pâté** 14  
cornichon & mustard
- Pork Liver Pâté** 12  
caramalized onions & arugula
- Hoof & Mouth** 13  
pickled carrots & onions

**SALADS**

- Pigs Ears** 14  
pickled chiles, watercress & mint
- Little Gem** 10  
little gem lettuce, cracklins & nduja vinaigrette



THE MAGICAL ANIMAL

# E a



all donuts are fried to order

meyer lemon curd,  
yogurt glaze, freeze-dried  
blueberries (yeast) 3

carrot cake, rum raisin,  
cream cheese (cake) 3

tres leches, cajeta,  
ceylon cinnamon (cake) 4  
(please allow 5 minutes to soak!)

german chocolate, coconut,  
condensed milk, pecans (cake) 3

beignets, chicory, café brulot,  
burnt sugar (yeast) 4

FG&J - foie gras mousse,  
forest berry jam, peanut (yeast) 8

& some soft serve...  
scoop 4

flavors change daily, and in  
some cases multiple times  
throughout the day.

soft serve - Strauss organic milk

sorbet - local fruit

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### COFFEE

diner mug 3.0 seasonal coffee  
(French Press) (made-to-order)  
cold brewed 3.5 (market price)

### ESPRESSO

house	3.0	seasonal	3.5
macchiato (3.0oz)	3.5	“	4.0
cortado (4.5oz)	3.5	“	4.0
cappucino (5.5oz)	3.75	“	4.25
americano (5.5oz)	3.0	“	3.5

latte	4.0 (8oz)	4.25 (12oz)
vanilla	4.5 (8oz)	4.75 (12oz)
mocha	4.5 (8oz)	4.75 (12oz)

(housemade syrups)(house espresso only)

CA republic 7

### TEAS

green, white, oolong, black, and herbal  
(ask for availability) (market price)

### ALCOHOL

governator 14  
mexican jumping bean 12  
irish coffee 10

(most drinks are available iced)



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**UMAMI** *catesse*

# DRINK

(FOLLOW THE ARROW TO FOOD)

## SODAS 3

Cool Mountain Black Cherry	Mexican Coke
Faygo Vanilla Creme	Coke Light
Grape Crush	Abita Root Beer
Orange Crush	Boylans Lemon Seltzer
Bundaberg Ginger Brew	Bubble Up
Chai Cola	

## TEAS 3

Hot Tea / Iced Green Tea

## BOTTLED WATER 3

Evian / Badoit



## COFFEE

Diner Mug 3  
(French Press)

Seasonal Coffee  
Made-to-Order  
(market price)

Cold Brewed 3.5

## ALCOHOL

Governator 14

Mexican Jumping  
Bean 14

Irish Coffee 10

## ESPRESSO

(Hairbender / Seasonal)  
(All drinks are doubles)

Espresso 3 / 3.5

Macchiato 3.5 / 4

Cortado 3.5 / 4

Cappucino 3.75 / 4.25

Americano 3 / 3.5

(Hairbender Only)

Latte (8oz) 4

Latte (12oz) 4.25

CA Republic 7

Vanilla / Mocha 0.5  
(Housemade, Lattes only)

Some espresso  
drinks are  
available iced.

## COCKTAILS

### Teal Goose 11

Grey Goose vodka, fresh celery, kiwi and lime Juices, truffle salt and a touch of sugar.

### 9th and Broad 11

Woodford Reserve bourbon, Carpano Antica formula, Apricot liqueur and Jerry Thomas decanter bitters.

### Black Jack 10

Jack Daniels honey, blackberries, St Vincent orgeat and fresh lemon juice.

### Urban Trader 10

Bacardi 8year old rum, Bacardi Superior rum, Apricot liqueur, St Vincent orgeat, pineapple and lime juices, finished with nutmeg.

### Citrus Tree 10

Bacardi Superior rum, Lychee liqueur, red and green grapes, fresh lime juice and sugar.

### Micha-mami 10

Corzo tequila, umami crafted spiced tomato juice, topped with beer with an umami dust rimmed glass.

### Red Sapphire 12

Bombay Sapphire gin, St Vincent raspberry syrup, Earl Grey tea syrup, Maraschino, fresh lemon juice and egg white.

### Downtown Rise 11

Milagro tequila, orange marmalade, mango puree, fresh lemon juice and agave syrup.

### Bourbon Pig 11

Bacon fat washed Bulleit bourbon, Angostura bitters, sugar and pig ear garnish

### Velvet Mule 10

Beluga vodka, Velvet Falernum, fresh lime juice, ginger beer and a dash of Angostura bitters.

### The Anjou 10

Grey Goose La Poire, Rock Sake, yuzu syrup and fresh lemon juice.

## BEER LIST

### DRAUGHTS 7

#### Widmer Drifter (OR)

Intense citrus flavors and aroma, very hoppy, smooth and drinkable, clean finish.

#### Widmer Hefe (OR)

A smooth American-style Hefeweizen, hints of apricot & lemon, floral and citrus aroma.

#### Ranger IPA (CO)

Intense dry hop flavor harmonized with pale and dark caramel malts.

#### Strand Beach House Amber (CA)

Hoppy but not bitter, nutty flavor, floral aroma.

#### Deschutes

#### Black Porter (OR)

A rich porter with dark and distinctive chocolate and crystal malts.

#### Dogfish Head

#### Midas Touch (DE)

A smooth, dry ale with barley, white Muscat grapes, honey and saffron.

#### Bitburger Premium Pils (GE)

Delicately tart, pleasantly bitter, with a strong hop taste.

#### Anchor Steam (CA)

An amber ale with a fresh a roma and a hint of caramel and fruitiness.

#### Allagash White (MA)

A traditional Belgian wheat beer, full flavored, refreshing taste, subtle hints of spice.

#### Poleeko Gold (CA)

A honey gold, pale ale that is crisp, light and dry.

## BY THE BOTTLE

### Singha (Thailand) 4

A full-bodied, 100% barley malt beer with strong hoppiness.

### Oatmeal Stout (CA) 11

A think, rich, complex, and full-bodied stout with with a strong, yet subtle bite.

### Abita Turbodog (LA) 7

A dark brown ale, sweet chocolate-toffee like flavor.

### Estrella Inedit (Spain) 20

Fruity, flowery aroma, sweet, spicy flavors, soft body, and long finish

### Affligem Blonde (Belgium) 11

Medium bodied, slightly spice with a citrusy component.

### Weihenstephaner

### Original (Germany) 10

Soft body, mild bitterness, graham cracker & berry flavors, dry finish

### Allagash Curieux (Maine) 21

Aged in Jim Beam Bourbon barrels for 8 weeks with coconut and vanilla notes and hints of bourbon.

### Blackthorn Cider (England) 12

A fresh and sweet cider with a crisp and fairly dry flavor.

### Fischer Amber (France) 8

Full flavored, creamy head, smooth malt finish, and light amber color.

### St. Bernardus

### ABT 12 (Belgium) 21

Medium-bodied; fruity flavor; notes of raisin, fig, and brown sugar.

### Boddington's Pub

### Ale (England) 7

A creamy, slightly sweet amber ale first brewed in 1778.

### Ayinger Brau

### Weisse (Germany) 8

A wheat beer with a champagne sparkle, delicious, complex fruitiness, lemon and vanilla scent.

## WINE LIST

### SPARKLING

NV Le Grande Courtagre Blanc de Blancs, France

Lambrusco Amibile, Piedmont, Italy

Star Rabbit Blueberry Sparkling Sake' 375 ml (try it...it's good) 14

### WHITE

Rock Sake' Junmai Daiginjo, Oregon 375ml

Rock Sake' Unfiltered Nigori, Oregon 375ml

2009 Kabaj Ravan, Slovenia

2010 Sommer M Gruner Veltliner Donnerskirchen, Austria

2010 Binz + Bratt Francona, Germany

2010 Quinto da Azevedo Vinho Verde, Portugal

2010 Dreissigacker Riesling Trocken, Germany

2010 Domaine de La Couperie Sauvignon Blanc, Loire Valley, France

2009 La Cadette, Cotes de Gascogne (Colombard/Ugni Blanc), France

2010 Bodegas Balbas Verdejo, Rueda, Spain

2010 Lioco Chardonnay, Sonoma County, California

2010 Guigal Cotes du Rhone Blanc, France

2009 Paige 23 Viognier, Santa Barbara

### ROSE

2010 Provence St. Pierre, France

2010 Mas del Perie, Malbec, France

### RED

2007 Delta Pinot Noir, Marlborough, New Zealand

2006 Hallcrest Belle Farms Pinot Noir, California

2005 Telmo Rodriguez Lanzaga, Rioja, Spain

2007 Beronia Crianza, Rioja, Spain

2010 Domaine de la Bastide Cotes du Rhone

2009 Lioco Indica Red, Mendocino, California

2009 Carma Carmenera, Chile

2007 Random Ridge Cabernet Franc, Napa, California

2009 Las Rocas Garnacha VV, Spain

2007 Horsley Syrah Reserve, Dunningan Hills, California

2009 Edmeades Zinfandel, Mendocino, California

2007 Random Ridge Old Wave Zinfandel, Napa, California

2009 Chateau Cadillac, Bordeaux Superieur, France

### BTG

Rock Sake' Junmai Daiginjo, Oregon 6

Rock Sake' Unfiltered Nigori, Oregon 6

Lambrusco Amibile, Piedmont, Italy 8

2010 Binz + Bratt Francona, Germany 8

2005 Telmo Rodriguez Lanzaga, Rioja, Spain 9

### RESERVE

2005 Ferragu Valpolicella, Verona, Italy 40

2005 Dominus, Napa, California 125

2007 Achaval-Ferrer Malbec, Mendoza, Argentina 100